

Claims:

1. A method for determining sensory quality of pulp in citrus juice comprising:

measuring a parameter of pulp in a sample of juice using image based measuring; and

comparing said measured parameter to known sensory evaluations to determine a sensory quality of pulp in the citrus juice and correlating said sensory quality of pulp to known consumer ratings to determine whether the citrus juice has the type of pulp desired by consumers.

2. The method of Claim 1 wherein more than one parameter of said pulp is measured and compared to known sensory evaluations.

3. The method of Claim 1 wherein said parameter is selected from the group consisting of length, area, perimeter, fibre width, fibre length, equivalent diameter, and circularity.

4. The method of Claim 1 wherein said citrus juice is selected from the group consisting of orange, grapefruit, tangerine, lemon and blends thereof.

5. The method of Claim 1 wherein said image based measuring is done using computerized image analysis.

6. The method of Claim 1 wherein said parameter measurements are provided to the user in a spread sheet.

7. The method of Claim 1 wherein said measured parameter is compared to an established relationship between said parameter and sensory perceived quantity in the mouth to predict a sensory perceived quantity in the mouth for said measured parameter.

8. The method of Claim 7 wherein said sensory perceived quantity in the mouth for said measured parameter is compared to an established relationship between sensory perceived quantity in the mouth and consumer rating of pulp amount to determine a consumer rating for said sensory perceived quantity in the mouth for said measured parameter.

9. The method of Claim 1 wherein said image based measuring is done using a particle image analyzer.

10. A method for determining sensory quality in citrus generating pulp comprising:

generating more than one measurement of a parameter of pulp in said sample of pulp using image based measuring;

determining a range of said measured parameters; and

comparing said range of said measured parameters to known sensory evaluations to determine a sensory quality of pulp in the citrus juice and

correlating said sensory quality of pulp to known consumer ratings to determine whether the citrus juice has the type of pulp desired by consumers.

11. The method of Claim 10 wherein more than one parameter of said pulp is measured and compared to known sensory evaluations.

12. The method of Claim 10 wherein said parameter is selected from the group consisting of length, area, perimeter, fibre width, fibre length, equivalent diameter, and circularity.

13. The method of Claim 10 wherein said citrus juice is selected from the group consisting of orange, grapefruit, tangerine, lemon and blends thereof.

14. The method of Claim 10 wherein said image based measuring is done using computerized image analysis.

15. The method of Claim 10 wherein said parameter measurements and said range of measured parameters are provided to the user in a spread sheet.

16. The method of Claim 10 wherein said range of measured parameters is compared to an established relationship between said range of measured parameters and sensory perceived quantity in the mouth to predict a sensory perceived quantity in the mouth for said range of measured parameters.

17. The method of Claim 16 wherein said sensory perceived quantity in the mouth for said range of measured parameters is compared to an established relationship between sensory perceived quantity in the mouth and consumer rating of pulp amount to predict a consumer rating for said sensory perceived quantity in the mouth for said range of measured parameters.

18. The method of Claim 10 wherein said image based measuring is done using a particle image analyzer.